

# CHESTNUT AND RED WINE PATÉ

## Ingredients

15 ml / 1 tbsp olive oil  
1 small onion, finely chopped  
1 clove garlic, crushed  
pinch dried thyme  
150 ml / ¼ pint red wine  
150 ml / ¼ pint veg stock  
100 g / 4 oz chopped chestnuts (cooked weight)  
100 g / 4 oz chestnut puree  
75 g / 3 oz wholemeal breadcrumbs  
15 ml / 1 tbsp brandy  
10-15 ml / 2-3 tsp soy sauce  
salt and black pepper

## Method

Heat the oil in a saucepan, gently cook the onion and garlic with the dried thyme until soft. Add the red wine and veg. stock and bring to the boil. Remove from the heat and stir in the chopped chestnuts, chestnut puree, breadcrumbs, brandy and soy sauce. Season with s. and p. to taste. Cook over a gentle heat until thickened. Spoon the pate into individual ramekins, smooth the surface, and then chill in the fridge until required. Serve garnished with fresh herbs, with toast fingers and salad leaves.